

# BIGNÈ CINNAMON

Basic level




RECIPE CREATED BY:

**Manuel De Brasi**

Pastry Chef


## BIGNÈ

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|---|---|
| DELI CHOUX | 1000g |
| Water - +55/60°C | 1500g |

- Using a stand mixer fitted with a paddle attachment, mix DELI CHOUX and water at medium-high speed for approximately 15 minutes.
- Allow the dough to rest in the refrigerator for at least one hour.
- Using a piping bag fitted with a nozzle, pipe the dough into the cylindrical molds of a tartlet-making machine, or onto baking trays in the desired size.

## NAMELAKA CINNAMON

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|---|---|
| Cream - to a boil (1) | 450g |
| Water | 120g |
| LILLY NEUTRO | 120g |
| CHOCOCREAM CINNAMON | 750g |
| Cream - cold (2) | 600g |

- Bring the cream to a boil.
- Add water and LILLY NEUTRO, then blend.
- Add **CHOCOCREAM CINNAMON** while continuing to blend.
- Finally, add the cold cream and blend until the mixture is fully emulsified.
- Cover with plastic wrap, ensuring it is in direct contact with the surface, and leave to rest in the refrigerator overnight.

## FILLING

Fill a piping bag, fitted with a filling nozzle, with the cinnamon namelaka, and use it to fill the cream puffs.


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